

Traditional Spanish Chorizo Stew

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This hearty stew is absolutely chock-full of flavour, yet jaw-droppingly simple. This is incredibly filling as is, but if you can't bring yourself to throw away the juices at the end, mop everything up a hunk of garlic bread.

Ingredients:

4 chicken thighs
115g Spanish chorizo
2 or 3 red onions
2 or 3 cloves of garlic
1 tin of chopped tomatoes (400g)
1 tin of chickpeas (400g)
2 tsp. smoked paprika
1 tbsp. dried chilli flakes or 1 fresh red chilli
Salt and pepper
2 large carrots
2 large potatoes
400ml chicken stock
Vegetable oil

Directions:

1. Peel and finely chop the garlic cloves.
2. Peel the onions and chop them into half-moons or rings, whichever you prefer.
3. If you're using a fresh chilli, slice it down the middle, scrape the seeds out with the blunt edge of a knife and chop it finely.
4. Peel the carrots and potatoes and chop them into large chunks.
5. Slice the chorizo into thick slices and set to one side.
6. Heat some oil in a large frying pan and gently sweat the onions and garlic until translucent but not browned.
7. Add the tomatoes with the chickpeas and their water and bring to the boil.
8. Add the chilli, salt and pepper and paprika. At this stage, check the seasoning and add more if needed.
9. Stir in the carrots and potatoes and make sure they're completely coated in the tomato mixture.
10. Place the chicken skin side up on top of the vegetables and then cover the dish with the chicken stock.
11. Bring everything to the boil and simmer the mixture for 25 minutes.
12. Once the chicken is tender, remove it from the stew and stir the chorizo slices into it. Add the chicken back in, skin side up.
13. Heat the oven to 220C and cook the stew in the hot oven for a further 15 minutes. This will cook the chorizo and ensure the chicken skin is crispy.
14. Serve hot with the spicy stew poured over the chicken pieces.

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